人気御礼♥『新米姉妹のふたりごはん』初表紙！号

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# 月刊コミック 電撃大王

電撃大王 ILLUSTRATION ●柊ゆたか

特別付録
『キスナイーバー』
クリアファイル
園崎法子ver.

スペシャル読み切り
『キスナイーバー』
スピンオフ
漫画 漬瓶ハリケーン
原作 TRIGGER
岡田麿里

センターカラー&
コミックス1巻
絶賛発売中
ゆせそま。
kashmir

コミックス
最新5巻
絶賛発売中
この島には
淫らで邪悪な
モノが棲む
原つもい

2016 8 AUGUST 発売日 6.0

美味しい料理

かわいい姉妹

大好きです♥

# 新米姉妹のふたりごはん

Let's have a meal together!

柊ゆたか

コミックス2巻7月27日発売予定

Today's the perfect day for going out
Enjoy your weekend, everyone!
Ayari, are you heading out?
Y-Yes.
Going out in her uniform. Where's this strait-laced girl headed?

I don't see you going out on weekends often
Where are you going?
Just out...
to buy a gas burner
ガス
バーナー!?
What's that!?
Can I come along!?
S-
Sure!

The long-awaited Volume Two will go on sale July 27th!

台所用品
調理器具
5F
So many cute things
Ooh!
This is cute!
This is..
Something's sloshing inside
What's it used for?

Does that mean everything here is
W-Wow!
A mill for grinding salt or pepper
What!?
Cooking utensils, yes.
CHEESE GRATER
I was only aware of cooking knives and chopping boards before I met you
I can't believe there are this many cooking utensils...

Not all cooking utensils are strictly necessary,
but having them makes cooking easier.
You can also make some unique dishes.
I like collecting cooking utensils
We could still make soft-boiled eggs without the egg-cutter,
but we wouldn't be able to eat it in the shell without it.
I see.

This brings back memories
My dad used to-
Ah!
I've never heard Ayari talk about herself before...
That's what we came for!
Th- The gas burner!

Where?
There it is!
Here!
WHAT I EXPECTED!
THIS ISN'T

ちゃき
what are you using this gas burner on?
So,
A snack.
First we make pudding without caramel-
北海道
Pudding!?

はーい
Here!
はいはい
I can make pudding!
O-Okay
I'll leave it to you, Nee-san
Nee-san's pudding ..
Hurray!
I'll make it delicious!
But are you sure you don't need caramel?
Yes.
It tastes better with the caramel
Oh well
MILK

Mix in fresh cream this time
Sure.
BEEP
Cool it in the fridge...
Done!
You're great, Nee-san!
I guess!
Now, we add granulated and powdered sugar on top..

しゃきっ
And burn it.
What?
You're burning it!?
My pudding has done nothing wrong-
Ahhh!!

This smell...
This color...
My pudding!!!
It's caramel!

Caramelization
This is caramelization
By scorching the sugar you can make caramel form on top of the pudding
Here!
I want to try it too!
Once you've checked your surroundings, switch it on
CLICK
The pudding dish is fireproof.
Make sure there's nothing flammable around you
Roger!

Wow!
The sugar's melting and burning!
and heat up the sugar
SO FUN!
SO...
Cool for five minutes...
Roger!
Burn the surface evenly

This is Crème Brûlée!
Wow!
It's like the ones at cafés or bakeries!

ぱくっ
So crunchy!

Crunchy
and smooth!

Nee-san's pudding is delicious!
I'M IN HEAVEN!
and has a mellow taste of pudding!
The top's bittersweet and crunchy,

Sushi!
Like sushi.
Salmon or engawa.
Shime-saba!
Or Shimesaba.
Cooking burners are so cool!
There's other dishes you can make as well.
S-Sounds tasty!
You could also make roasted pork very quickly.
Whoa.

You really do have a lot of them!
The instruction manual goes here...
So
I want to try them all.

Touching on a part of Ayari's past, Sachi and Ayari are enjoying their life together.




To be continued next issue!

September issue will be out July 27th!

# 今日のふたりレシピ vol. 11

today's futari recipe

What about this one?
It's a cheese grater
What's this for?
Wow!
You could make all sorts of dishes with these tools!
A cheese grater

## CRÈME BRÛLÉE

INGREDIENTS
- 2 EGGS
- 15 GRAMS GRANULATED SUGAR
- 1 CUP FRESH CREAM
- 60 ML MILK
- A DASH OF VANILLA EXTRACT
- UNSALTED BUTTER FOR COATING DISH
- GRANULATED SUGAR AND POWDERED SUGAR FOR PUDDING TOPPING

DIRECTIONS
1. MIX THE EGG YOLK AND GRANULATED SUGAR UNTIL IT'S THICK
2. PUT THE CREAM AND MILK INTO A POT AND HEAT UNTIL IT'S NEARLY BOILED MIX IN THE YOLK A BIT AT A TIME AND ADD VANILLA EXTRACT AS WELL
3. COAT RAMEKINS WITH BUTTER AND POUR IN THE MIX FROM STEP TWO
4. PUT RAMEKINS IN A STEAMER OR FRYING PAN AND SUBMERGE IN ROUGHLY 1 CM OF WATER. COVER AND STEAM FOR ABOUT 10-15 MINUTES ON VERY LOW HEAT (IF THE STEAM'S TOO STRONG YOU CAN LEAVE THE LID OPEN A BIT TO ADJUST) ONCE IT'S AT ROOM TEMPERATURE PUT INTO REFRIGERATOR TO COOL
5. SPRINKLE GRANULATED AND POWDERED SUGAR ON TOP AND APPLY BURNER EVENLY TO MAKE CARAMEL. REPEAT TWO MORE TIMES
6. COOL IN REFRIGERATOR FOR 10 MINUTES

PRACTICAL!!

★ COOKING MANGA RESEARCHER SUGIMURA KEI'S ★

## Futari Gohan

LIKE AYARI SAYS, THERE'S A LOT OF COOKING UTENSILS THAT AREN'T STRICTLY NECESSARY BUT ARE GOOD TO HAVE LYING AROUND. THIS ISN'T JUST ABOUT THE "IDEA COOKING GADGET'S" USED FOR SPECIALIZED TASKS. THERE ARE LOTS OF VERSATILE AND CONVENIENT TOOLS OUT THERE. AN EXAMPLE WOULD BE THE GAS BURNER FEATURED IN THIS CHAPTER. OTHER NAMES INCLUDE "GAS TORCH," "GAS TORCH BURNER," AND "TORCH BURNER."

HOW IS IT CONVENIENT? FIRST YOU CAN USE IT LIKE AYARI AND SACHI DID TO ROAST A DISH. ROASTING OFTEN OVERLOOKED, BUT IT HAS ITS PLACE. ROASTING A DISH ENHANCES BOTH SMELL AND TASTE. THE CARAMELIZATION MENTIONED IN THIS CHAPTER IS WHAT HAPPENS WHEN SUGAR IS ROASTED. OF COURSE, YOU COULD ACHIEVE THE SAME RESULT USING AN OVEN OR FRYING PAN, BUT THE HEAT WOULD ALSO GO INTO THE FOOD ITSELF. TOO MUCH HEAT AND THE FOOD ENDS UP BEING VERY DRY. ROASTING JUST THE SURFACE OF THE FOOD WHILE KEEPING THE INTERIOR NICE AND MOIST IS WHAT THE GAS BURNER IS BEST FOR.

BESIDES SUGAR, I WOULD ALSO RECOMMEND ROASTING SEAFOOD. AYARI S MENTIONED IT ALREADY. BUT ROASTING SUSHI OR SHIMESABA MAKES IT WONDERFUL! NOT ONLY IS THE SURFACE FRAGRANTLY ROASTED AND THE FLAVOR ENHANCED THROUGH WARMING, BUT THE INTERIOR IS STILL MOIST. OF COURSE, ROASTING MEAT ALSO MAKES IT FRAGRANT AND TASTY.

BESIDES IT'S USE IN COOKING, THE GAS BURNER MIGHT SURPRISE YOU WITH IT'S MANY USES OUTDOORS. EVEN THE MOST STUBBORN CHARCOAL WILL LIGHT UP WITH EASE. YOU COULD ROAST BARBEQUED MEAT WITH IT TO MAKE IT EVEN MORE DELICIOUS. YOU COULD EVEN USE IT TO BURN AWAY ANY FOOD PARTICLES THAT STICK TO THE GRILL. IT'S REALLY CONVENIENT TO HAVE ONE AROUND.

GAS BURNERS ARE PRETTY EASY TO HANDLE. ALL YOU NEED TO DO IS INSERT THE GAS CARTRIDGE USED FOR THE BURNER. AFTER YOU SWITCH OFF THE SAFETY, PULL THE TRIGGER AND A FLAME WILL APPEAR. WHEN YOU RUN OUT OF GAS, JUST REPLACE THE CARTRIDGE.

YOU CAN ORDER A GAS BURNER FROM THE INTERNET FOR LESS THAN ¥20. THOSE WHO COOK OR CAMP A LOT WILL FIND IT VERY HELPFUL. JUST MAKE SURE YOU'RE USING FIREPROOF DISHES!

### SUGIMURA KEI Profile

THE POPULAR COOKING MANGA RESEARCHER BEHIND "SOW SAUCE NOTEBOOK," "WHITE HOT SAKE CLASSROOM," AN MANY OTHER WORKS. WE'LL TALK ABOUT THE COOKING FEATURED IN "SHINMAI SHIMAI NO FUTARI GOHAN" BASED ON HIS OWN EXPERIENCES.

Translation:
Almond

Visit us at Yuri-ism.com

QC:
Patamon, Firelily, Shinju.

Typesetting:
Nouz